

THE MILTON

SNACKS

OYSTERS Catch of the day, 6 per order	15
TRUFFLE CHICKEN NUGGETS Chicken and black truffle in panko bread crumbs, served with yellow beet sweet & sour sauce, truffle mayo	12
TUNA TARTARE Diced tuna in soy citrus marinade, on a bed of guacamole, served with tortilla chips	14
FLATBREAD Speck, mozzarella, tomato sauce, fig jam and arugula	14
SEASONAL FLATBREAD Butternut squash purée, mozzarella, arugula and roasted sunflower seeds	13
DEVILED EGGS Hard boiled egg, jumbo lump crab, chives	11

SALADS

add grilled chicken \$6 add grilled shrimp \$7

THE MILTON 16 Kale, applewood smoked bacon, green apple, candied walnuts, bleu cheese crumble, with roasted apple vinaigrette	THE MIXED GREEN 16 Mesclun & arugula mix, pickled golden raisins, shallots, cucumbers, black olives, with dijon vinaigrette	THE WEDGE 15 Iceberg lettuce, bacon, cherry tomatoes, with peppercorn parmesan dressing	THE MANGO & CUCUMBER 12 Green mango, cucumber, puffed rice, thai chili, red onion, cilantro, with lime & honey dressing
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MAINS

FISH AND CHIPS 20 Fresh cod in a house-made beer batter, hand cut fries, served with malt vinegar mayo & tartar sauce	COCONUT CURRY POT PIE 21 Chicken or Vegetable Coconut based curry, seasonal vegetables, homemade pie crust
COTTAGE PIE 22 Guinness braised short rib, peas, carrots, mashed potato, topped with fontina & swiss cheeses, served with grilled country bread	CAVATELLI 23 21 Bolognese Short Rib or Seasonal Vegetable Cavatelli in a house-made red sauce
THE MILTON BURGER 18 House blend of beef, sesame seed challah bun, served with hand cut chips	FRIED CHICKEN SANDWICH 17 Beer battered chicken breast, shredded lettuce, pickles, malt vinegar mayo, served with hand cut chips
HALF ROASTED ORGANIC CHICKEN 23 Served with mashed potato, haricots verts, and charred lemon	SEARED SALMON 27 Truffle glazed roasted salmon, baby carrots, butternut squash, broccoli, with a touch of rosemary, thyme, garlic and served with butternut squash purée
IRISH BURRITO 15 Guinness braised short rib, carrots, mashed potato, fontina & swiss cheeses, wrapped in a flour tortilla drizzled with spicy mayo	NY STRIP STEAK 28 New York strip steak marinated in garlic, oil, oregano, rosemary and thyme, topped with a butter compote and served with mashed potatoes
THE B.L.T 16 Applewood bacon, lettuce, tomatoes, malt vinegar mayo on grilled challah bread, served with hand cut chip	

DESSERTS

VANILLA CREAM PUFFS 09 Cream filled puff pastry, topped with caramel	RED VELVET CAKE 09 Classic red velvet cake with cream cheese icing, served á la mode
MOLTEN CHOCOLATE CAKE 09 Almost flourless chocolate cake, filled with chocolate mousse, served á la mode	BIG SHANE'S ICECREAM 07 Rocky Road to Dublin, Honey Comb Crisp, Vanilla Bean or Baileys Swirl

Seasonal Sustenance

BRUSSEL SPROUTS 10 Maple glazed brussel sprouts with bacon	TOMATO SOUP & GRILLED CHEESE 15 Cream of tomato soup, grilled cheddar cheese on challah bread add jalapeño \$2
BUFFALO WINGS 12 Frank hot sauce, served with carrots, celery and homemade bleu cheese	BEER BATTERED SHRIMP 11 Beer battered shrimp, served with spicy mayo
SPINACH AND ARTICHOKE DIP 13 Spinach and artichoke dip with served with scelery, carrots and tortilla chips add crab \$4	MAC & CHEESE 10 Three cheese pipette, with garlic breadcrumbs add bacon \$2

CHEESE

PLOUGHMAN'S LUNCH 17 Vermont cheddar, applewood bacon, tomato, deviled eggs, green tomato jam, apple, candied walnuts and country bread	3 CHEESES 16 Chef's selection of three cheeses, candied walnuts, green tomato jam, apple and country bread
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SIDES

CHIPS 07 Hand cut, served with malt vinegar mayo	MASHY PEAS 07 Fresh green peas, pea purée, cooked with butter
MASHED POTATOES 07 Made with Yukon gold potatoes	SAUTÉED KALE 07 Kale sautéed with onions and olive oil
MIXED GREEN SALAD 07 Mini house mixed green salad	SEASONAL VEGGIES 07 Butternut squash, baby carrots, broccoli, haricot vert Roasted in garlic, olive oil, rosemary and thyme *not a substitute item